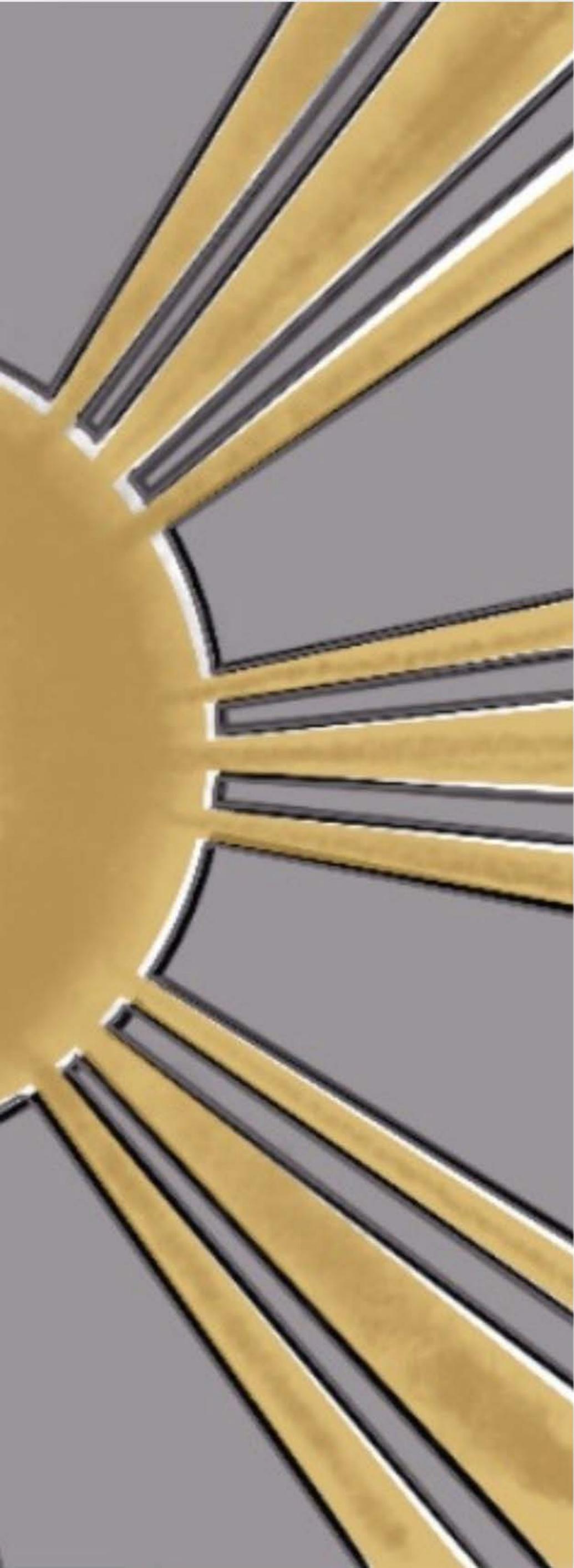




ROCKFORD RESTAURANT WEEK

Menu Guide (Alphabetically)

Prix Fixe (Fixed Price Menus).....	Page 2-44
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Rockford
Restaurant
Week
3 course
Brunch Menu

\$25

1

Hashbrown

Chimichurri cream cheese, chives radish

2

Bistek Burger Melt

eickmans's beef, manila slaw, chili crunch sauce,
white cheddar or texas toast

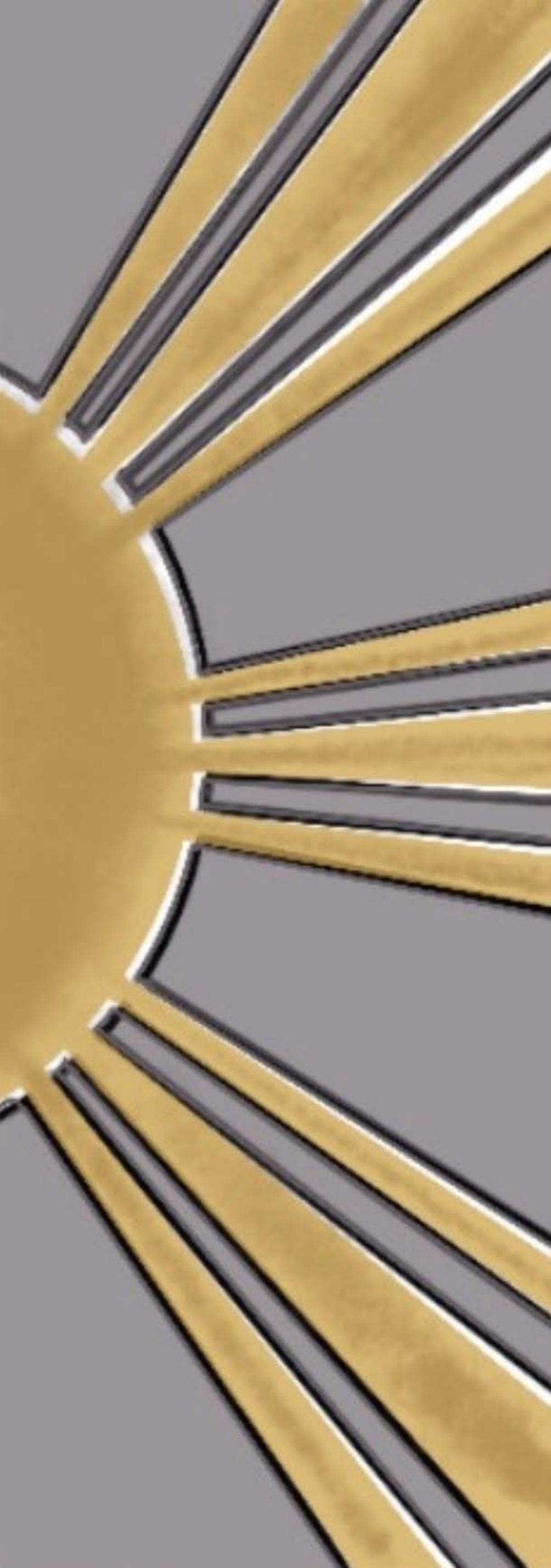
3

Coconut Lemon Cookie

toasted coconut, lemon curd, mango caramel

27ALUNA

MODERN FILIPINO CUISINE



Rockford
Restaurant
Week
4 course
Dinner Menu

\$40

1

Short Rib Eggroll

herbed garlic sauce, orange zest

2

Scallops

w/ sweet potato puree, sun moon spinach, rice puff

3

Beef tenderloin Mechado

w/ fingerling potato confit, roasted onions,
mechado sauce

4

Bertdey Cake

angel cake, sugarmilk, flan, fried wontons

27ALUNA

MODERN FILIPINO CUISINE

Rockford Restaurant
Week
Cocktail Feature



“Tita Lila”

Meg's Daily Espresso, house
kopiko coffee liqueur , ube
orgeat, chocolate bitters,
vodka



Menu | \$35

Appetizer

Apricot Prosciutto Crostinis

Crostinis with Apricot Jam, Prosciutto, Crumbled Feta Cheese, Fresh Basil, Honey drizzle

OR

Whipped Brie Cheese Dip

Brie Cheese, Fig Jam, Honey with Crostinis & Crackers

Entrees

Bacon & Brussel Sprout Flatbread

Bacon Pepper Jelly, Mozzarella & Fontina Cheese Blend, Brussel Sprouts, Bacon, Red Onion, Balsmic Honey Glaze

OR

Cranberry Brie Grilled Cheese

Sourdough Bread, Homemade Cranberry Sauce, Granny Smith Apple Slice, Brie Cheese, Mozzarella & Fontina Cheese Blend with Ole Salty Parmesan Truffle Chips

Dessert

Homemade Cheesecake from Cheesecake Co

Hot Chocolate Cheesecake, Peanut Butter & Jelly Cheesecake, German Chocolate Cheesecake, Key Lime Pie Cheesecake

OR

Berry Nutella Half Flatbread

Nutella, Strawberry, Blackberry, Blueberry, Graham Cracker Crumble, Chocolate Drizzle

OR

Craft Cocktail, Craft Brew, or Glass of Wine

Add on a Craft Cocktail | \$13

Blueberry Pie Martini

Vodka, Vanilla Liqueur, Blueberry Purree, Cream with a Graham Cracker Rim
Shades of Green ~ Gin, Pear Liqueur, Sage Syrup Winter Old Fashioned- Four
Roses Small Batch, Cinnamon Syrup, Orange Bitters, Cinnamon Stick

RESTAURANT WEEK

Jan 23rd - feb 2nd

Celebrate 20 years of innovative food, creative drinks and authentic hospitality

Throwback Three Courses \$50

this menu is a collection of dishes from our first 20 years, we hope you enjoy and please choose one from each course

FIRST COURSE

seared tuna cucumber-jicama salad, sesame vinaigrette

***fancy AF potato** crisp potato pave, caramelized shallot cream, creme fraiche, trout roe, chives

***squash bisque** nutmeg, apple, parsnip, croutons

SECOND COURSE

***asian noodles** asparagus, mushroom, carrot, peanut, ginger soy

blackened scallops (add \$10) carrot mango sauce, crisp prosciutto

korean beef sweet pepper, sweet & sour soy, napa cabbage

THIRD COURSE

lemon chicken & mushroom crepe garlic, dijon mustard, crimini mushrooms, white cheddar

caribbean baby back ribs & chipotle corn cake hickory grilled ribs braised in pineapple-barbeque with andouille sausage, corn, & chipotle cake

***butternut squash ravioli** mozzarella, pine nut, sage, sweet corn butter, marinated radish

elk tenderloin and blueberries (add \$10) farm raised colorado elk served with dried blueberry and sherry reduction with black pepper polenta

BIG \$\$\$ CREAM PUFF \$10

a signature for over 20 years. vanilla bean custard, hard caramel

Table Side Whiskey Cart...

see menu on the back



515 e state st. rockford il / 815-968-9463
abreorockford.com / socials: FB & IG



Whiskey Cart



let us craft the perfect drink for you at your table. Choose from a selection of whiskey and then choose a cocktail. From there, you choose your own adventure.

The Pours

Bourbon

- Weller Special Reserve | \$14
- Eagle Rare 10 Year | \$15
- Woodford Reserve Double Oaked | \$17
- Angel's Envy Bourbon | \$17
- Bardstown Discovery | \$28

Rye

- Angel's Envy Rye \$28
- Whistle Pig 12 Year Rye \$17
- Smoke Wagon Rye \$20

Customize It

Bitters

- Angostura
- Orange
- Tobacco
- Chocolate
- Vanilla

Syrups

- Demerara
- 5-Spice
- Ginger
- Pecan

Garnishes

- Orange Peel
- Cherry
- Lemon Peel
- Hickory Smoke
- Cinnamon Smoke

Vermouths

- Hotel Starlino Rosso
- Carpano Antica
- Cocchi Storico

Make it a Cocktail

Old Fashioned +\$3

Your selection of Whiskey, Sugar, Bitters and Garnish

Manhattan +\$4

Your selection of Whiskey, Vermouth, Bitters and Garnish

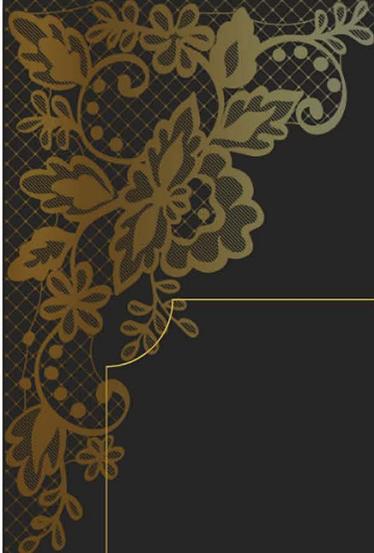
Boulevardier +\$4

Your selection of Whiskey, Vermouth, Campari and Garnish

An Abreo Original

Hickory Stick +\$4

Your selection of Whiskey, Pecan Syrup, Chocolate Bitters, Hickory Smoke



Restaurant Week

MENU

AERO ALE HOUSE

\$55 Dinner for Two Choose One Starter, Two Mains and One Dessert

STARTER

Fried Pickles

Cheese Curds

Disco Fries - (add meat for upcharge)

Bang Bang Broccoli

MAIN

TACOS/BOWLS

Mexicali Chicken

Veggie

Baja Fish

Bang Bang

SANDWICHES

Grazer

Trashy

Patty Melt

MAC N CHEESE

Classic Mac

DESSERT

Cheesecake- Ask your server for our current flavors

meal deals include 2 nonalcoholic beverages

Aero Ale House



ALCHEMY AT ALDEEN "Supper Club" -1902 Reid Farm Rd,
Restaurant week menu 2025

Get Appetizer, 1 Entree, and 1 Dessert for \$46.95

Appetizer

Fresh Fig Burrata Skewers - Prosciutto | Fresh Grilled Fig |
Burrata | Grilled Sourdough Cornbread

Entrées

Short Rib Biscuits and Gravy – Slow cooked Short Rib |
Homemade Buttermilk Biscuits | Smoked Onion Short Rib Gravy

Smoked Brisket - Snake River Farms Wagyu Brisket | House made
Bone Marrow Berkshire Bacon Country Beans | Sourdough
Cornbread | Aged Cheddar and Provolone Mac & Cheese

Cochon de Lait -Slow Roasted Pork | Smoky Paprika Shrimp |
Italian Grits | Grilled Broccolini | Smoked Tomato Purée

Dessert

Wonderland Sweets Bourbon Flight Bonbons

Bourbon Infused Salted Caramel- Slow Cooked Blanton's Bourbon
infused caramel | Maldon Sea Salt | Dark Chocolate Shell

Spiced White Chocolate- White Chocolate Ganache | Nutmeg |
Cinnamon | Clove | Sazerac Rye | Dark Chocolate Shell

Tahitian Vanilla Bean- Milk Chocolate Ganache | Weller Reserve | Dark
Chocolate Shell

Bourbon Cream- Buffalo Trace Bourbon | Cream | Encapsulated Milk
Chocolate

Trio de Bomb - Chocolate Bourbon Pecan Pie | French Vanilla
Crème Brûlée with Apple Compote | Candied Bourbon Bacon



Dinner | \$40

Appetizers

(Choice of 1)

Jerk Wings

Jerk Nachos

Buffalo Shrimp

Entrées

(Choice of 1)

Fried Catfish

Fried Pork Chops

Fried Chicken

Chicken Alfredo

Shrimp Alfredo

Desserts

(Choice of 1)

Caramel Cake

Pound Cake with Vanilla Ice Cream



Lunch | \$15

Sandwich

(Choice of 1)

Catfish Sandwich

Pork Chop Sandwich

Side

Choice of Any From Regular Menu



Mexican Restaurante



Menu | \$40

Drink

**Coconut Mojito Margarita
or
Spanish Red Wine Glass**

Entree

Seafood Fajita

Dessert

Homemade Mexican Flan



Dinner | \$100

(Family Style Dinner For Two)

Complimentary Bread Service

Suggested Cocktail; "Nutty Gentlemen" \$16

Appetizer

(Choice of 1 Per Guest)

Jumbo Shrimp Cocktail - Horseradish Cocktail Sauce

~or~

Dry Aged Meatballs - Stewed Tomato Sauce, Parmesan

Second Course

(Choice of 1 Per Guest)

Caesar Salad - Caesar Dressing, Shredded Parmesan, Anchovies, Crouton

~or~

**Iceberg Wedge Salad - Onions, Tomatoes, Red Wine Vinaigrette, Applewood
Smoked Bacon, Radish, Blue Cheese**

Third Course

(Choice of 1 Per Guest)

Bone in Ribeye for Two - 24 oz. - Grilled Asparagus, Roasted Tomatoes

~or~

Whole Branzino - Crispy Kale, Lemon, Pesto Suggested Side: Whipped Potatoes

Fourth Course

(Choice of 1 Shareable Dessert)

Rocher Cheesecake

~or~

Creme Brulee



Dinner | \$50

Includes 1 Glass of House Wine

First Course
(Choice of 1)

Angela's House Made Sourdough Focaccia
Rosemary, Black Lava Sea Salt, Whipped Ricotta,
Honeycomb

or

Brussel Sprouts Panko
Toasted Pine Nuts, Mint, Lemon Zest

Second Course
(Choice of 1)

Brick Chicken Deboned Half Chicken
Garlic Mashed, Spinach, Gremolata

or

Truffle Champagne Risotto
Wild mushroom medley, asparagus, champagne
risotto, Parmesan, truffle oil.

Third Course
(Choice of 1)

Death By Chocolate Triple Chocolate Cake
Salted Caramel Coffee Ice Cream

or

Ricotta Pistachio Cake
Layered Ricotta Cake and Pistachio Cake with
Pistachio Dust



Menu

Enjoy a Curated Three-Course
Dining Experience for \$50

SMALL PLATES

[Choose ●one]

Calamari

Lightly breaded Calamari, lightly fried and served with our house Pomodoro and a Spicy Remoulade.

Bruschetta

Heirloom tomatoes with fresh basil, onion, parmesan, olive oil & balsamic glaze.

Fresh Mozzarella

Fresh Mozzarella Ovalini, baked with Italian prosciutto, and toast points.

ENTRÉES

[Choose ●one]

Chicken Madeira

Jumbo Chicken Breast topped with Mozzarella Cheese, Asparagus, and Wild Mushroom Demi. Served with Cauliflower Puree.

Pistachio Salmon

Grilled Scottish Salmon with a Pistachio Crust. Served with Carrot Mousse and Sautéed Spinach and Apples.

Tortelloni Vodka

Jumbo Cheese Stuffed Tortelloni tossed in a Signature Vodka Sauce with spinach.

DESSERTS

[Choose ●one]

Toasted almond
Tiramisu
Cannoli

JANUARY 23RD - FEBRUARY 2ND

Franchesco's Ristorante



Dinner | \$40

Appetizer

(Choice of 1)

**Goat Cheese Bruschetta
Dynamite Shrimp**

Main

(Choice of 1)

**Chicken Chardonnay
Butternut Squash Ravioli
Bistro Steak with Sundried Tomato & Pesto Cream Sauce**

Dessert

(Choice of 1)

**Key Lime Pie
Raspberry NY Cheesecake**



Hachi Sushi



Lunch | \$25

Starters (Choose One)

Miso Soup

A flavorful blend of soy broth with tofu and seaweed
or

House Salad

Fresh iceberg lettuce mixed with shredded carrot and
cucumber, served with ginger dressing on the side

Appetizers (Choose One)

Gyoza

Savory pork-filled dumplings, fried or steamed
or

Krab Egg Roll

Our take on Crab Rangoon! A crispy egg roll filled with krab,
cream cheese, and asparagus

Main Course (Choose One)

Hachi Sushi

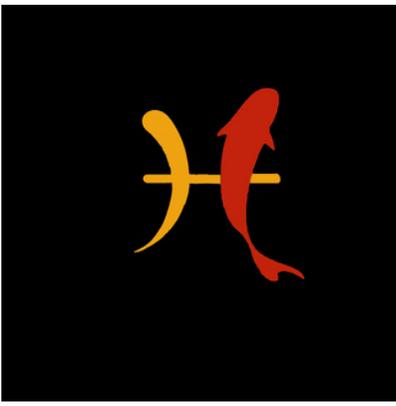
Tender grilled steak over savory fried rice, served with Hachi
sauce

or

Chicken Noodles

Hibachi-grilled noodles with juicy chicken and shredded
cabbage, served with ginger sauce.

Two Basic Rolls made-to-order sushi rolls with fresh
ingredients such as salmon and tuna



Hachi Sushi



Dinner | \$45

Starters (Choose One)

Miso Soup

A flavorful blend of soy broth with tofu and seaweed

or

House Salad

Fresh iceberg lettuce mixed with shredded carrot and cucumber, served with ginger dressing on the side

Appetizers (Choose One)

Gyoza

Savory pork-filled dumplings, fried or steamed

or

Japanese Spring Rolls

Fresh, crispy rolls filled with vegetables and served with mango sauce

Main Course (Choose One)

Hibachi Chicken

Juicy grilled chicken served with a medley of sautéed mushrooms, carrots, onions, and zucchini, seasoned and topped with teriyaki glaze.

Served with Hachi and ginger sauces on the side

or

Hibachi Steak

Tender grilled steak served with a medley of sautéed mushrooms, carrots, onions, and zucchini, seasoned and topped with teriyaki glaze.

Served with Hachi and ginger sauces on the side

Sushi (Choose One)

Special Roll: Choose from our selection of specialty rolls, such as Dragon, Rainbow, or Surf & Turf

Brought To You

GO ROCKFORD



ROCKFORD RESTAURANT WEEK



Hidden Creek
estates

T H R E E C O U R S E M E N U 4 0

CHOOSE ONE

ROASTED TOMATO SALAD

oven roasted tomatoes, charred garlic & rosemary croutons, goat cheese, red onion, zucchini, butter lettuce, roasted tomato vinaigrette (veg, nf, *gf, *v, *df)

SOUP OF THE MOMENT

CHOOSE ONE

SESAME GARLIC CHICKEN

pan seared chicken breast, house chili crisp, Chinese broccoli, shiitake mushrooms, fingerling potatoes (nf, df, *gf, *veg or *v (sub tofu)

CIPOLLINI AND MUSHROOM RISOTTO

arborio rice, house veal stock, cipollini onion, chef's mushrooms, aged parmesan (nf, gf, *veg, *df)

FRENCH CAESAR SALAD

romaine hearts, fines herbes dressing, raclette tartine, prosciutto, parmesan (nf, *gf, *veg)

CHOOSE ONE

KEY LIME CHEESECAKE

New York style cheesecake, key lime curd, mascarpone whipped cream (nf, veg)

CHOCOLATE MOUSSE

54% dark chocolate, macerated berries, toasted macadamia, whipped coconut cream (df, veg, v, gf, *nf)



Special Days Jan 23rd - Feb 2nd LimaMar

ROCKFORD RESTAURANT WEEK

Dinner \$48

SPECIAL COCKTAIL

Piscosour; siganture cocktail from Peru

N/A CHICHA MORADA

It's a timeless beverage made with Peruvian purple corn, cinnamon, cloves, and pineapple.

FIRST COURSE

*Tiradito Classic: Peruvian sahibi style with Leche de Tigre.

*Wonton: cripy wonton 3 filled with Aji de Gallina and 3 with Carapulcra, a classic dish from Peru.

SECOND COURSE

*Orzo Limeno: Beef tenderloin marinated with Nikkei sauce, orzo with our creamy Aji amarillo.

*Pescado Sudado: Slow cooked Mahi-Mahi fish in seafood broth, madre sauce, steamed with tomatoes, onios and shrimp.

DESSERT

*Mango Tango mousse creamy and delicious!

*Helados, its what we say in spanish for icecream and its homemade and delicious fruit for the Amazon; Maracuya or Mango

Special for Restaurant Week™

MARTINIS FOR \$10!

Cotton Candy, PisCoffee, Lima Lychee, Black Rose, and Banana Splash.



SPIRITS & RISTORANTE



Menu | \$40

(E. State Location Only)

Served with a glass of Italian Wine

Appetizer

**Shrimp Cocktail (5pc)
Lino's Special Salad**

Entree

Choice of Salmon, Chicken, or Veal alla Francais served over spaghetti

Dessert

Homemade Gelato or Sorbet

Dine-in Special: free gelato upgrade with every entrée

CARRYOUT ONLY SPECIAL (E. State & Riverside Locations)

Duane's Famous Wings (10) | \$12.99

Celeste's Salmon Salad | \$17.49

Nonna's Family Pan 3 Cheese Lasagna (Serves 9) | \$63.75



ROCKFORD RESTAURANT WEEK

Thank you for visiting Lucha Cantina for Rockford Restaurant Week. Please choose one item from each course. \$25 per person

STARTERS

Apple & Agave Guacamole

Fresh Avocado, onion, jalapeño, agave & apple

Shrimp Flauta

Corn tortilla, shrimp, Chihuahua cheese, Mezcal Rosemary Cream Sauce, & Apple Slaw

MAIN COURSE

Barbacoa Enchilada

Milagro tortilla, chihuahua cheese, beef barbacoa topped with verde & roja sauce. Garnished with cotija cheese, cilantro & onion.

Carnitas Torta

Bolillo roll stuffed with our slow roasted carnitas, mushrooms, bell peppers, chihuahua cheese, bacon & chipotle aioli. Served with a side of fries.

Steak Caprese

Grilled Bistro Filet with Panela cheese, grape tomato, basil & Romaine. Served with Cilantro Lime Vinaigrette

DESSERT

Fried Ice Cream | Churros & Chocolate | Lemon Tres Leches





Thank you for visiting Lucha Cantina for Rockford Restaurant Week. Please choose one item from each course. \$40 per person

STARTERS

Apple & Agave Guacamole

Fresh Avocado, onion, jalapeño, agave & apple

Shrimp Flauta

Corn tortilla, shrimp, Chihuahua cheese, Mezcal Rosemary Cream Sauce, & Apple Slaw

MAIN COURSE

Mezcal Salmon

Mashed purple potato, brussel sprout, honey glazed salmon in a mezcal sauce. (Vegan Option with Oshi Salmon)

Wine by Joe Pinot Noir 9/15 | Mezcal Paloma 13

Chile Colorado Short Rib

Served with mashed red potatoes, yellow squash, bell peppers and smothered in a Four Pepper Roja Sauce.

In Sheep's Clothing Cabernet 9/15 | Ancho Old Fashioned 13

Surf & Turf

Grilled Bistro Filet & Shrimp, Adobo Sauce, yellow squash, mashed red potatoes & caramelized onions. Topped with Arugula

In Sheep's Clothing Cabernet 9/15 | Spanish Harlem 13

DESSERT

Fried Ice Cream | Churros & Chocolate | Lemon Tres Leches





Dinner | \$40

Appetizer

Cheese Dip

Entree

Pollo Mexico Clasico

Succulent breaded chicken breast, rolled and filled with spinach, ham and queso fresco, slowly fried until golden, covered with our red creamy sauce.

Served with white rice, black beans and ensalada fresca.

Dessert

Cheesecake Chimichanga



Bundled Meal Deal

Lunch | \$12.00

Burrito Roqueta + Soft Drink

8" Rolled flour tortilla filled with carnitas, refried beans, bell peppers, onion, tomato, topped with cheese dip, creamy green sauce and pico de gallo



Oak & Embers Bistro

Menu | \$40

Appetizer

**Choice Between Ember Wings
or
Roasted Vegetable Platter (V)**

Entree

**Choice between Sirloin Steak
or
Salmon En Croute**

Dessert

**Choice between Creme Brulee
or
Gelato**



Dinner | \$35

Specialty Cocktail:

Ca-Peach? Cihuatan rum, toasted milk syrup, peach cordial, lemon | \$9

N/A Mocktail:

N/A Cherry Potter with Ritual gin, balsamic vinegar, Luxardo cherry, topped with bubbles | \$8

First Course

Smoked Duck Manicotti with fontina cheese, leeks, béchamel

Second Course

Tagliatelle Bolognese with house made tagliatelle, beef Bolognese, Parmigiano Reggiano

Third Course

Kaiserschmarren (caramelized pancake) with plum, cream cheese, rum raisin



Rockford Restaurant Week Prix Fixe Menu

Choose one starter
Choose one entree
Key Lime Pie for dessert

\$40

STARTERS

Wisconsin Relish Tray

fresh crudite veggies, pickled veggies, olives, sharp cheddar cheese spread, bread chips, crackers, house ranch dip, honey roasted nuts

**can be made GF by removing bread chips and crackers*

 Hop Water (NA)

Shrimp Cocktail

tiger shrimp, house cocktail sauce, lemon

 Nikolob

Shrimp DeJonghe

tiger shrimp baked with garlic compound butter, white wine, and ritz cracker breadcrumbs

 Prairie Street IPA

Baked French Onion Soup

caramelized onions, thyme, sherry wine, and beef stock, baked with roasted garlic crostini, provolone, & swiss cheese

 Munich Dunkel

Prairie Street Wedge

iceberg lettuce, house-cured bacon, 8-min farm egg, blue cheese crumbles, grape tomato, cucumber, candied walnuts, house blue cheese dressing

 Prairie Street IPA

 vegetarian

 gluten-free

ENTREES

Berkshire Pork Chops

mckenna farms twin 7oz honey cider brined chops, apricot bourbon glaze, with potato au gratin, green bean almondine & roasted red peppers

**can be made GF by substituting au gratin for a different side*

 Granskog IPA

Chicken DeJonghe

twin 6oz herb-brined chicken breasts, baked in garlic compound butter, white wine, and ritz cracker breadcrumbs, with potato au gratin, green bean almondine & roasted red peppers

 Wavy Blonde

Bluegill Po Boy

southern-style fried bluegill, gremolata, shaved cabbage, tomato, house-fermented hot sauce, toasted baguette, house-made potato wedges, & coleslaw

 Screw City

Beer-Battered Walleye

wild-caught canadian walleye, house-made potato wedges, coleslaw, tartar sauce, lemon

 Screw City

Pecan Crusted Walleye

wild-caught canadian walleye, pecan crusted, citrus butter, wild rice, green bean almondine & roasted red pepper

 Wavy Blonde

Key Lime Pie

house-made graham cracker crust, lime custard, vanilla whipped cream

SALAMONE'S
Cherry Valley



Dinner for Two | \$55

Appetizer

(Choice of 1 Shareable)

Pizza Sticks

Arancini

Entree

(Choice of 2)

Paccheri Arrabbiata

Chicken Parm

Lasagna

Tuscan Chicken

Chicken Fettuccine Alfredo

Side

Soup or Salad

Dessert

(Choice of 1 Shareable)

Chocolate Lava Cake

Cannoli Cake

Brought To You

GOROCKFORD

SALAMONE'S
NORTH



ROCKFORD
RESTAURANT
WEEK

Dinner for Two | \$55

Appetizer

(Choice of 1)

2 Sausage Rolls

2 Meatballs with Melted Cheese

Bruschetta

Garlic Bread

Entree

(Choice of 2)

Tour of Italy

Pappardelle Bolognese

Fettuccine Siciliano

Chicken Marsala

Seafood Portofino

Dessert

Tiramisu

Cannoli Cake

Chocolate Cream Cake

2 Cannolis

Brought To You

GOROCKFORD



Dinner | \$50

Optional add-on drink pairing: \$20

First Course

Octopus Carpaccio

Black garlic and pine nut salsa macha, squid ink tapioca cracker, cilantro foam

Drink Pairing: Eiko Fuji - Ban Ryu - 10,000 ways - Honjozo - Sake

Second Course

Smoked Brisket Cannelloni

Autumn frost sugo, ricotta, braised greens

Drink Pairing: Varner - Pinot Noir - Block 16, Los Alamos Vineyard, Santa Barbara County, CA - 2017

Dessert

Banana Pop Tart

Miso caramel, praline, chocolate ganache

Drink Pairing: Wake Up Call - brown butter washed brandy, coffee, miso caramel, vanilla



Dinner for Two | \$55

Appetizer (Choice of)

**½ order of Fried Calamari
Fried Ravioli
Italian Bruschetta**

Salad/Soup (Choice of)

**Italian Specialty Salad
Garden Salad
Soup**

Entrée

**Chicken Portobello, Chicken or Shrimp Alfredo, or Portobello
Mushroom Ravioli Marsala**

Dessert

**Share one of our Homemade cheesecakes, Tiramisu or Ice
cream**



Dinner | \$50

Shogun Coured Dinner + Teppanyaki Show

First Course

Shogun Soup & Salad

(Crisp mixed greens topped with our house-made ginger dressing)

Second Course

Hibachi Vegetables

(Vibrant mix of freshly grilled seasonal vegetables, steamed rice, yakisoba noodles, and small shrimp appetizer)

Upgrade to Fried Rice \$3

Main Course

Filet Mignon, Hibachi Chicken, & Lobster Tail

**Beverage Hot Japanese green tea included in coursed dinner
(One per guest)**

Enhancements:

Swap steamed rice for our signature fried rice (\$3)

Natural brown rice available upon request (\$2)

#RockfordRestaurantWeek

January 23rd thru February 2nd

three course prix fixe \$50

choose a snack, small plate and large plate

Snack

Cheese Curds*

Butterkase, panko, chili salt

Pork Belly Taco

Crispy pork belly, white corn tortilla, butterkase cheese, guacamole, pico

Small Plates

Arugula & Egg Salad*

House smoked bacon, warm balsamic dressing, smoked salt, truffle oil, fried egg

Coconut Shrimp

coconut breaded shrimp, creamy ginger vinaigrette, pickled red cabbage, coconut foam

Golden Milk Chicken Wings

Miller's Amish chicken, Turmeric dry rub, coconut masala butter, cilantro, pickled mustard seed

Lobster Rangoon

Crispy wonton, lobster, lemon, thyme, cream cheese, scallion, sweet & sour sauce

Coconut Curry Egg Rolls*

Shiitake mushroom, green beans, fried pickled onion, soy gastrique, sweet & sour sauce

Chicken Satay

Grilled marinated chicken, rice, coconut peanut sauce, charred peppers & onions, mint, cilantro

PuPu Platter (must have 4 or 8 people)

PuPu Platter \$70 serves 4

Mini hibachi grill with a sample selection of our Tiki centric small plates, including coconut shrimp, lobster rangoon, coconut curry egg rolls, chicken satay, & pork belly skewers. Served with sweet & sour, coconut peanut sauce, & creamy ginger vinaigrette (4pcs each)



*dish is vegetarian or can be made vegetarian

Large Plates

BBQ Pulled Pork Sliders

Hawaiian rolls, BBQ smoked pork, butterkase, charred red pepper, pineapple, served with BBQ potato chips

Chili Ginger Meatballs

House beef meatballs, bourbon barrel soy miso glaze, charred broccolini, rice, scallion, sesame seed

Pork Chop

Three day cider brine, roasted beets & apples, sage, apple cider pan sauce

Desserts

Maple Bourbon Pecan Pie* \$10

Butterscotch sauce, cinnamon chantilly cream

Pistachio Bread Pudding* \$10

Dried cranberry, dark rum, orange, honey crème anglaise

#RockfordRestaurantWeek

January 23rd thru February 2nd

cocktails

Zenas Fly Trap \$17

Amrut Two Indies rum, Paul John Nirvana Indian Single Malt, Ancho Reyes Verde, golden milk

Licor'd Up \$23

Old Forester 100, Licor 43, St. Elizabeth Allspice dram, cinnamon, fire & ice

Key Lime Pie \$17

graham cracker washed rum blend, Leopold lime cordial, lime juice, coconut milk, vanilla whip, clarified

Lean Back \$16 / LF\$31 (LF serves 2-4 ppl)

Appleton Signature rum, Chinola Mango, Ube, lemon juice, coconut cream

Polar Vortex \$75 (HUGE 32oz TIKI BOWL serves 4-6 ppl)

Gosling's Black Seal rum, Chinola Passionfruit, lemon juice, house grenadine, cinnamon syrup





Dinner | \$25

Hibachi Dinner

Complimentary Starter

(Choice of 1)

Miso Soup

Fresh Garden Salad with House Dressing

Entrées

(Choice of 1)

Garlic Chicken

Hibachi Steak

Choice of Shrimp or Scallops

Sides

(Choice of 1)

Sautéed Seasonal Vegetables

White Rice



Menu | \$25

(Available for Lunch & Dinner)

**Appetizer
(Choose one)**

**Crab Rangoon (2)
Eggrolls (2)**

**Entrée
(Choose One)**

**Pad Ka Pow
Pho
Pad See Ew**

Fried Rice (Choose from Chicken or Beef)

**Dessert
(Choose One)**

**Chocolate Banana Roti
Nam Wan Taro Boua Loi**

**Drinks
(Choose 1)**

**Thai Iced Tea
or Lao Iced Coffee (No Toppings)**



Lunch | \$20

Starters (Choose One)

Sticky & Sweet Brussels

The G.O.A.T. Bruschetta

Crispy Calamari

Mains (Choose One)

The Real G.O.A.T. Salad

Big Cheese & Side

Chicken Tenders & Fries

Pub Burger & Side



Dinner | \$45

Starters (Choose One)

- Crispy Calamari**
- Sticky & Sweet Brussels**
- The G.O.A.T. Bruschetta**
- Firehouse Shrimp**
- Creamy Artichoke Dip**

Mains (Choose Two)

- Asian Sesame Salad**
- Buffalo Chicken Wrap**
- Bulgogi Tacos**
- Ultimate Crispy Chicken**

Italian Beef

Desserts (Choose One Slice of Cheesecake)

- Turtle**
- Raspberry White Chocolate**
- Key Lime**

ROCKFORD RESTAURANT WEEK 2025 \$30 THREE COURSE MEAL @ OLYMPIC TAVERN

CHOOSE AN APPETIZER:

half size Cheese Curds • half size Crispy Brussels Sprouts • half House Bread loaf with homemade cinnamon honey butter & garlic herb butter

CHOOSE A MAIN COURSE:

Fried Cod • Poorman's Lobster (Baked Cod) • Half Rack St Louis Ribs • Vegetarian Risotto of the Week • Alfredo Pasta w/ Blackened Chicken or Shrimp

CHOOSE A DESSERT:

Brownie Sundae • Root Beer Float

\$25 PIZZA & WINGS CARRYOUT FEATURE:

12-inch thin crust Cheese Pizza & 12 wings
(choose two sauces / rubs per 12 wings: BBQ • lemon pepper • garlic parmesan • Thai chili • mild buffalo • hot buffalo • diablo buffalo • honey sriracha • chipotle dust • Nashville hot dust • ghost pepper hot honey.

(ask for naked wings & they're gluten free)
(this offer is available to-go only please)

THE OLYMPIC TAVERN

2327 N Main St Rockford IL 61103

815.962.8758

See our website theolympictavern.com for hours, menus & more





ROCKFORD RESTAURANT WEEK JAN 23 - FEB 2

Thank you for visiting The Pomodoro for Rockford Region Restaurant Week. Please choose one item from each course.
\$35 per person.

Starters

Bruschetta -or- Mozzarella Pomodoro

Salad or Soup

Pomodoro Special Salad -or- Cream of Mushroom soup

Main Course

Blackened Chicken Alfredo

Short Rib Pasta

Salmon Izzabella

Dessert

Mint Chip Gelato

Strawberry Chip Gelato

the pomodoro



Brunch | \$25

Stuffed Æbleskiver w/ Caramelized White Chocolate

Galette w/ Poached Egg, Potato, Havarti, & Hollandaise

Warm Smoked Salmon Smørrebrød



Dinner | \$40

First Course

House Salad

Second Course

Grilled New York Strip

Third Course

Sea Salt Fudge Brownie



Dinner | \$25

Feature Drink Special; "Mai Thai" \$12

First Course

(Choice of 1)

Crispy Shrimp Spring Roll - Sweet Chili Sauce

~or~

Szechuan Spicy Pork Dumplings

Second Course

(Choice of 1)

Fried Rice - Chicken, BBQ Pork, Shrimp or Vegetable

~or~

Kung Pao Chicken - Peanut

~or~

Hong Kong Style Beef Chow Fun

(Suggested Side: Gai Lun - Chinese Broccoli with Oyster Sauce)

Third Course

Chocolate or Pistachio Ice Cream with Almond Cookie

Brought To You

GOROCKFORD



Bundled Meal Deal

\$9.99

**Smoked Tri-Tip Sandwich
Small Bag of Mrs. Fisher's Chips
Can of Pop**

Limit 2 Per Person Per Day



Bundled Meal Deal

\$39.99

20 Chicken Wings

6 Jumbo Chicken Tenders

2 Sides



Bundled Meal Deal

\$25.00

Choose a Burger or Handheld

BSB Burger

West Loop Burger

Bacon Mac & Cheese Burger

General Tso's Chicken Sandwich

Chipotle Shrimp Tacos

Choose an Upgraded Side

Sweet Potato Fries

Side Salad

Fried Cheese Curds

Mac & Cheese

Choose a Dessert

House Made Bread Pudding

Ice Cream Sandwich

Drink Special

Espresso Martini or Nospresso Martini (N/A Espresso Martini) | \$10



Bundled Meal Deal

\$10.00

Available at all Rockford Area Beef-a-Roo Locations

Jalapeño Bacon Burger

(smash burger topped with crispy bacon, melted American cheese, zesty jalapeños, fresh lettuce, and ripe tomatoes on a sesame seed bun)

Medium Fry

Medium Drink



Bundled Meal Deal

TRIPLE COMBO SPECIAL | \$20

Grilled Chicken Rice Bowl

Potato Corn Dog

Choice of a Drink

(Strawberry Lemonade, Dragonberry, or Passionfruit

Ice Tea with Popping Boba)



Bundled Meal Deal

\$12.00

**2 Screw City Tacos
(Choice of Protein)**

or

Crunchy Wrap

Side of Rice and Beans

Drink

(Small Horchata, Small Agua Fresca, or Fountain Drink)

Items will also be available as an a la carte option for \$4.75



Bundled Meal Deal

\$9.99

Original Grilled Cheese

Side

(Choice of 1)

Mrs. Fisher's Potato Chips

Tomato Bisque Soup

Crinkle Cut Fries

Choice of Drink

Freshly Baked Cookie



Bundled Meal Deal

\$11.99

**Two Love it Signature Creations
Two bottles of water**

*Crust &
Crumbles*



Bundled Meal Deal

\$15.00

Hot Rosemary Beef Sandwich
(in-house roast peppercorn beef, creamy mashed potatoes, sautéed kale, rosemary brown gravy, sourdough focaccia)

Ole Salty's Chips

Choice of soda



Bundled Meal Deal

\$7 Ice Cream Flights
(Any Flavor of Handcrafted Ice Cream)
Select three delicious flavors per flight

Ice Cream For Breakfast

Rockford Roasting Co. Coffee
Maple Bacon
Fruity Pebbles

All flavors are exclusive to Rockford Restaurant Week and can be ordered as an ice cream flight or ordered individually as scoops.



Bundled Meal Deal

\$39.00

**4 Personal Pizzas
&
Special salad**

ROCKFORD RESTAURANT WEEK

Jan 23rd thru Feb 2nd



LUNCH DEALS 11-4pm

\$8 Disco Dog & Tots

buttered hoagie roll, chicken tender, disco sauce, pickles and our apple cider slaw (\$2 to customize)

\$10 3pc Tender & Tots

our buttermilk marinated chicken tenderloin and signature spiced dredged fried crispy

\$15 Sandwich & Tots

All sandwiches made with fried buttermilk-marinated boneless chicken breast on brioche bun

Hog Party white cheddar cheese sauce, bacon, fried onions

Imposter GF/V crispy tofu, buttermilk ranch slaw, pickles

DCV1 disco sauce, house DILL pickles

The Wizard korean bbq sauce, sesame, cilantro-cabbage slaw

Hot Honey honey butter glaze, jalapenos, apple cider slaw

\$15 Mac & Cheese Tots

crispy tots & house mac & cheese topped with fried chicken tenders, disco sauce and pickles



ROCKFORD RESTAURANT WEEK

Jan 23rd thru Feb 2nd



DINNER DEALS 4-12am

\$25 Disco Meal

choose an app, entree, dessert & drink

appetizer

mac n cheese | fried pickles | elotes

entree

any sandwich, loaded tot or tenders

Hog Party white cheddar cheese sauce, bacon, fried onions

Imposter GF/V crispy tofu, buttermilk ranch slaw, pickles

DCV1 disco sauce, house DILL pickles

The Wizard korean bbq sauce, sesame, cilantro-cabbage slaw

Hot Honey honey butter glaze, jalapenos, apple cider slaw

dessert

any ice cream sandwich

CRACK SAMMIE bourbon caramel ice cream chocolate cookie

TROLL HOUSE chocolate-pretzel cookie, vanilla ice cream

BAD CAMPER torched marshmallow ice cream, graham crackers, chocolate, blonde cookie

drink

soda or house lemonade

\$15 Mac & Cheese Tots

crispy tots & house mac & cheese topped with fried chicken tenders, disco sauce and pickles



**ROCKFORD
RESTAURANT
WEEK** JAN 23 - FEB 2

MENU

Italian Beef

Slow roasted & sliced Black Angus beef topped with Mozzarella Cheese, side of Au Jus, on a toasted Hoagie with your choice of Pepperoncini or Giardiniera. Grilled Onions or Grilled Red Peppers optional.

Nashville Hot Chicken

Crispy Chicken Breast tossed in our house Nashville Hot sauce, topped with Coleslaw, and Pickles, on a Brioche Bun.

Jalapeño Popper Grilled Cheese

Hand stuffed Jalapeños with Cream Cheese, Rolled with thick cut Bacon, Jalapeño Poppers on Texas Toast with Cheddar Cheese, and Chipotle Mayo.

BLTA Wrap

Bacon, Lettuce, Tomato, Avocado, all rolled in a Whole Wheat Wrap with our house made Buttermilk Ranch Dressing, and Cheddar Cheese.

Pastrami Reuben

House Made Pastrami, Sauerkraut, 1000 Island Dressing, Swiss Cheese, on Marble Rye Bread.

DESSERT OPTIONS

(Choose one slice of Cheesecake from the CheeseKake Ko.)

Strawberry Pie Cheesecake or Chocolate Fudge Cookies & Cream Cheesecake

PREMIUM SIDE OPTIONS

Parmesan Truffle Crinkle Cut Fries / Cajun Tots
Cheese Curds / Fried Cajun Potato Salad
Fiesta Potatoes / Side Salad

RESTAURANT WEEK

Specialty COCKTAILS

Sour Diesel

Midori Melon Liqueur, Rush Creek Vodka, Stirrings Sour Mix, Splash Lemon Lime Soda, Garnished with Melon Balls and Filthy Cherries.

Old Fashioned Dilemma

Old Forester 86 Proof Bourbon, Bitter Truth Apricot Liqueur, House Simple/Bitters Mix, Garnished with Candied Apricot, Filthy Cherries.

The Southside

El Tequileno Blanco Tequila, Passoa Passion Fruit Liqueur, Pineapple Juice, Lime Juice, Tajin Rim and Lime Garnish.

RESTAURANT WEEK *Specials**

* *Dessert & Cocktail* \$14

* *Sandwich, Prem. Side, & Dessert* \$25

* *Sandwich, Prem. Side, Dessert & Cocktail* \$30

BRUNCH SPECIAL

Saturday & Sunday 10am - 2pm

* *B&G Burrito with Mimosa or Bloody Mary* \$18

Homemade Buttermilk Biscuits and Country Style Sausage Gravy, Eggs, Cheddar Cheese, rolled into a Flour Tortilla with Tots on the side.



Bundled Meal Deal

"The Pub" \$14.00

**Brioche bun Grilled ½ lb Certified Angus Beef (CAB) patty
Wisconsin beer-battered cheese curds Double applewood
smoked bacon Sharp cheddar cheese Chipotle aioli**

Choice of Chips, Fries, or Tater tots

"Way-gouda Kobe" \$16.00

**Pretzel bun Seared 8oz Wagyu-Kobe beef burger Caramelized
onions Melted smoked Gouda cheese**

Choice of Chips, Fries, or Tater tots



Bundled Meal Deal | \$14.95

Lasagna Dinner

Soup or Special Salad

Dessert - Cannoli or Spumoni Ice cream

Brought To You

GOROCKFORD



Bundled Meal Deal

\$17.99

**Large Two Topping Pizza
10 Boneless Wings**



Bundled Meal Deal

\$12.00

Halo Happy Meal

Cake/Brownie "burger" whoopie pie (cake sandwich)

Crinkle Cut Sprinkle Cookie "fries"

Side of buttercream "dip"



Bundled Meal Deal

\$20.00

3 Taco Dinner

(Choice of Meat)

Pastor Steak, Grilled Chicken, Shredded Chicken, Chorizo, or Carnitas Buche

Rice & Beans + Guacamole Dip

Large Horchata



Bundled Meal Deal

\$12.00

Choose One of the Following Bundle Options

Chicken or Beef Cutlet (Donkkaseu)

Breaded and deep fried covered in tangy Korean style donkkaseu sauce with Korean cabbage side salad.
Served with steamed rice or fried rice

Chicken or Beef Stir Fry

Our Korean twist on traditional stir fry with Korean cabbage side salad.

Served with steamed rice or fried rice.

Jjamppong

– Spicy Seafood Noodle dish made in hot wok

Yuk gae jang

– Traditional beef spicy glass noodle dish.
Served with steamed rice or fried rice.

Jajangmyeon

– Gained popularity from the movie Parasite. This black bean noodle dish is a cultural staple in Korea.



Bundled Meal Deal

\$12.00

**4 Street Tacos
16oz Soda**



Bundled Meal Deal

Fish Fry (or baked) Bundle | \$14.99

Dine-in Only

Choice of Soup or Salad

(Soup of the Day or House Salad)

Choice of 2 or 3 Pieces of Baked or Fried Fish

(Including Cod or Walleye)

Choice of Potato, House Tartar Sauce, and Lemon Wedge

Drink Special:

Irish Coffee | \$7

Irish redhead | \$7

Brought To You

GOROCKFORD



Bundled Meal Deal

\$16.00

***Vegan**

Lion's Mane Steak Sandwich

Grilled marinated lion's mane mushroom, topped with caramelized French onions, smoked Gouda, Parmesan truffle aioli, and house-made steak sauce. Served on a crisp ciabatta bun.

Choice of Side

Chocolate Chip Cookie



Bundled Meal Deal

\$12.95

3 Tacos Bundle

Complimentary Chips and Salsa



TORTILLA EXPRESS



**ROCKFORD
RESTAURANT
WEEK**

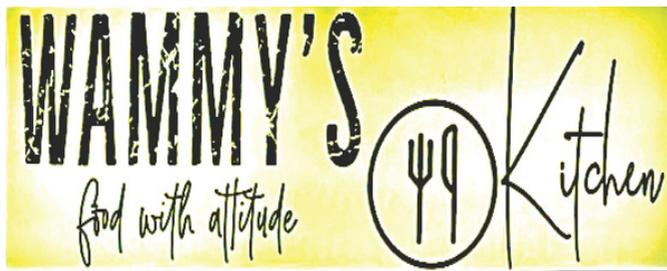
Bundled Meal Deal

Lunch | \$15.00

**Grilled Chicken or Beef Chimichanga
Medium Fountain Soda
Dessert**

Dinner | \$25.00

**Grilled Chicken Fajita
Medium Fountain Soda
Dessert**



Bundled Meal Deal

Special Bundle Each Day | \$15-\$25

Munch Monday: The All-American Classic

Footlong Polish Sausage
All-Beef Hotdogs (2 per order)
Served with crispy golden fries.

Taco Tuesday: A Taste of the Tropics

Beef Tacos (3)
Steak Tacos (3)
Shrimp Tacos (3)
Served with chips and salsa.

Wild Wing Wednesday: Wings Your Way

BBQ Wings
Buffalo Wings
Traditional Wings
Served with celery sticks and your choice of ranch or blue cheese dressing.

Tasty Thursday: The Sizzling Sandwich

Grilled Pork Chop Sandwich
Served with your choice of fries, coleslaw, or a side salad.

Fish Fry Friday: Fresh from the Fryer

Catfish Fillets or Steaks
Perch
Buffalo Fish
Served with hush puppies, coleslaw, and tartar sauce.

Sizzling Saturday: The Whammy Burger Bonanza

Whammy Burger
Rockford Ranch Burger
Bacon Mushroom Burger
Each burger comes with your choice of fries,
onion rings, or a side salad.



Bundled Meal Deal

\$11.00

Dollar Holler
Wired Breakfast Sandwich
Side of Mixed Fruit
12oz. Cup of Coffee

\$14.75

New Menu Item
Artichoke Chicken Dip Wrap
Jalapeno Cream Cheese, Spinach, Grilled Chicken, Chopped
Artichoke Hearts, Diced Tomato and Garlic Mayo

***Chicken can be substituted for Grilled Portabella Mushrooms to
make wrap vegetarian**



Bundled Meal Deal

\$25.00

Available from 4-9p.m.

Bistro Steak

House-made focaccia with fresh mozzarella and herbed grape tomatoes, topped with 16 oz. of CAB bistro steak medallions, and finished with garlic butter and sea salt

Paired with Choice of One of Our 8 Draft Beers



Daily Specials

Monday

\$8.50 build your own burger

Tuesday

\$2.50 chicken or beef tacos

Wednesday

Wing Special

Thursday

\$10 Daily Special

Friday

Fish Fry

Saturday

\$12 Daily Special

Sunday

\$20 Loaded Bloody Mary Towers

Brought To You

GOROCKFORD



Discounted Item(s)

10% off Your bill



Discounted Item(s)

\$9 WRAPS + Side Any wrap plus your choice of side.



Daily Specials

Sunday Breakfast:

9am-12pm

Steak & Eggs \$15.50

Breakfast pizza \$19

Lunch/Dinner

Pizza with 1 topping choice \$12 Wings for \$1.25 each

Monday

Double Cheese Burger with chips \$6.75

Tuesday

Beef or Chicken Tacos Shrimp or Steak Fajitas Tacos Jumbo Burrito

Wednesday

Wings for \$1.25 each

Thursday

Pork Chop Sandwich with chips \$8.50

Philly Cheesesteak with chips \$9

Friday

Fish Fry

Baked Cod, Fried Cod, Dry Rub Walleye or Beer Battered Walleye with your choice of potato and coleslaw \$15 (11am-9pm)

Steak & Grilled Shrimp with choice of potato \$22 (4:30pm-8:30pm)

Saturday

Breakfast: 9am-12pm

Steak & Eggs \$15.50

Breakfast Pizza \$19

Dinner

Steak & Grilled Shrimp with choice of potato \$22
(4:30pm-8:30pm)

Daily homemade soup feature